

## COFFEE MACHINERY



ESTABLISHED 1879

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## HUNTLEY MANUFACTURING CO.

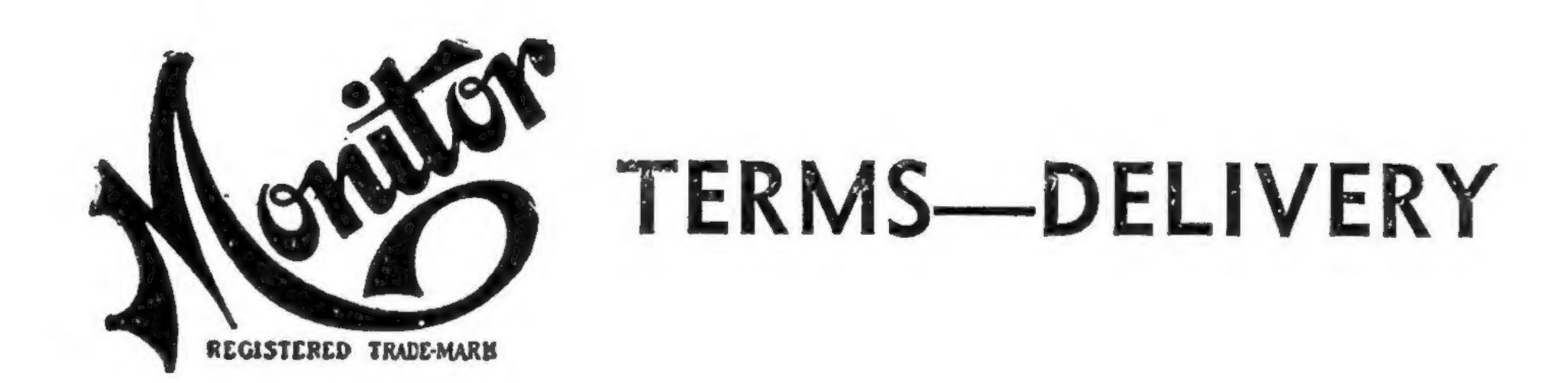
BROCTON, N. Y., U. S. A..

CANADIAN FACTORY
HUNTLEY MFG. CO., LTD., TILLSONBURG, ONT.

CATALOG No. 66

# GUARANTEE

EVERY "Monitor" listed in this catalog is guaranteed to be right in every respect: correct in design, unsurpassed in quality of materials, workmanship and finish, equal in performance to the claims set forth herein. Any defects in material or workmanship on our part will be promptly corrected by us on due notification, within one year from date of shipment.



E will ship to responsible parties anywhere in the United States or Canada on terms of 30 days net. Where satisfactory references of financial responsibility are not given our terms are part cash with order and balance as may be arranged by written agreement. All listed prices include heavy, careful crating and delivery F. O. B. Brocton, N. Y. A liberal discount is granted on all prepayments.

#### FOREWORD

ONITOR Coffee Machinery has a background of absolute success. It could not be otherwise because of the exceptional results given in actual operation. And this is made possible by the skill, facilities and organization back of its manufacture. The combination forms a guarantee to customers which cannot be questioned.

In the "Monitor" organization are skilled engineers and inventors whose ability is proved by the line of machinery which we offer to the trade. Every "Monitor" is a proven model, doing a high class of work in many of the best coffee plants of the world. Materials used are carefully selected with a view to long, continuous service and are assembled by skilled men into perfectly operating machines.

The work done by the "Monitor" merits your patronage. Thousands of users of "Monitor" machines throughout the world testify to their merits and their repeat orders, almost without exception, are placed in our hands for execution. This is a testimonial that means something.

"Monitor" Machines are manufactured in their entirety from the ground up by

## HUNTLEY MANUFACTURING CO.

BROCTON, NEW YORK, U. S. A.

Canadian Factory
HUNTLEY MFG. CO., Ltd.
Tillsonburg, Ont., Canada

Established 1879

Main Plant Cable Address
"HUNTLEY"
Brocton, N. Y.



## GAS-FIRED COFFEE ROASTERS

HERE are various methods of roasting in use today, some antiquated and out of date. But a close comparison of the different methods and their application speaks volumes for the "Monitor" method and application and shows a distinct progression in efficient results.

The "direct flame" method of roasting gains converts in a remarkable manner. As applied in the "Monitor", it gives that machine a clear way in quantity and quality of roast, in economical operation. Its earning and profit producing power, coupled with its long life, makes a combination to tie to. Nothing need be said of coal and coke as fuel for this purpose—they are hopelessly outclassed in every way.

"Monitor" roasting proves the dependability of gas as a fuel. The process used results in a flame, odorless and purified. This flame is delivered through adjustable mixing valve burners, set in batteries, at the precise point for even heat. Means are provided to maintain a set heat, of such degree as needed to meet the roasting requirement. One of the important points of the "Monitor" is our system of forced draft ventilation, taken from below, tempering the heat as well as removing instantly all burnt gases, smoke and chaff. This ventilation is under absolute control and can be regulated instantly to any degree. As the moving coffee is rotated in the cylinder, the heat and ventilation are applied directly to it and these important factors, under absolute control, result in a roast which cannot be equalled by any other form of fuel. Particularly as, during the roasting process, the coffee does not come in contact with any super-heated metal to cause "spotting" as is the case with all other types. In fact, the "Monitor" method, in results, makes all other systems impossible to the posted coffee roaster. Summed up, the "Monitor" gives you a uniformity of heat penetration in a shorter time than is possible on any other system, removing a much smaller portion of the natural oil, which undeniably means a more perfect development of taste and aroma, on which, after all is said, rests the popularity of a coffee. The "Monitor" also gives a roast under conditions of immaculate cleanliness, which means a brighter coffee, a finish of evenness and a trade winning product.



## GAS-FIRED COFFEE ROASTERS

(Continued)

You are in the business for profits. To realize this, you must do the greatest quantity, of perfect quality, on the smallest floor space—the "Monitor" meets this. The labor requirement, power and upkeep expense must be at the minimum. It is in the "Monitor." Your roast should start instantly with the consumption of fuel. It does on the "Monitor." Consumption of fuel should stop instantly at the end of the roast. It does on the "Monitor." You should not spend good money handling coal and ashes nor in replacing burned grate bars. The "Monitor" saves this. Your heat should be under instant control at critical moments. It is on the "Monitor." If the power goes off during a roast you should be able to instantly cut off the heat. You can on the "Monitor." You should not be put to heavy expense in bricking in your fire nor undertake heavy fire risk. You do not on the "Monitor." Your heat units should be utilized to the last one. They are on the "Monitor."

"Monitor" roasting is done in an open, absolutely clean, thoroughly ventilated, rotating cylinder. Its odorless flame penetrates the coffee berry so quickly and so evenly that the coffee suffers no harm as in the case of the slow baking action roast of other machines. There's a reason for the special high grade coffee now on the market—that reason is the "Monitor."

Shrinkage is a subject which is avoided by many roaster makers—not so by the "Monitor." We claim a smaller shrinkage because of our quickly developed roast and our claims are substantiated by those best qualified to judge—the coffee roasting houses with experience in all roasting machines. There is no "spotting" in dry roasts taken on the "Monitor."

In construction the "Monitor" is light but strong and wear-withstanding. Through our excellent facilities in both manufacturing plant and engineering force, we have been able to put the "Monitor" roasters in a class by themselves as regards durability and simplicity, as well as in beauty of design. There is not a complicated feature of any kind. The minimum of parts with instant access to all, tends to ease of adjustment and consequent attention to same. We use from

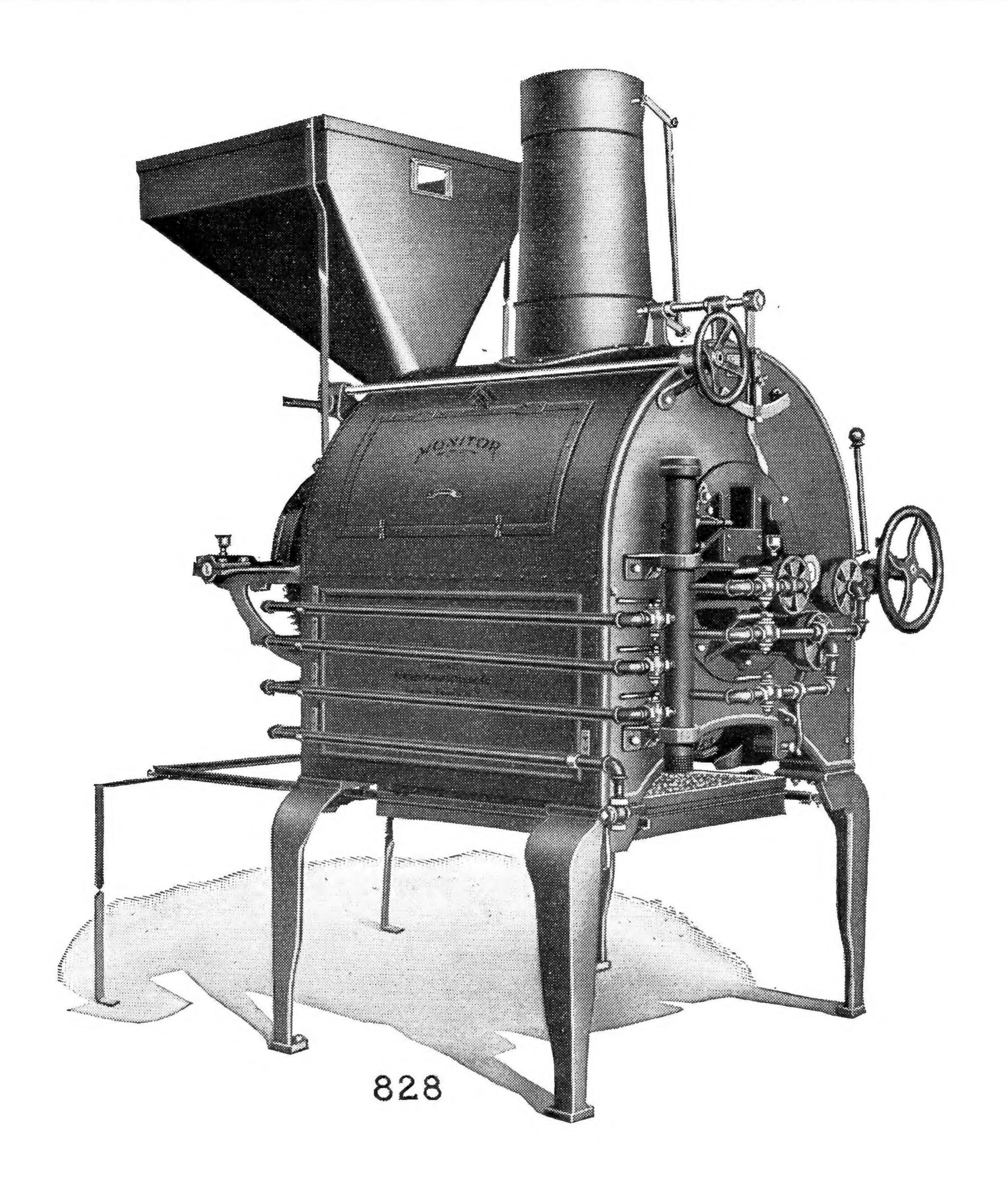
### GAS-FIRED COFFEE ROASTERS

(Continued)

twelve burners (six at each end) in our larger models, to fewer on the smaller models. In combination with these burners, an approved type of air mixer is furnished, giving perfect combustion. These are outside and easily adjusted. The roasting cylinder, in perfect balance, is steel covered, multi-perforated laterally, and is of exceptionally heavy construction.

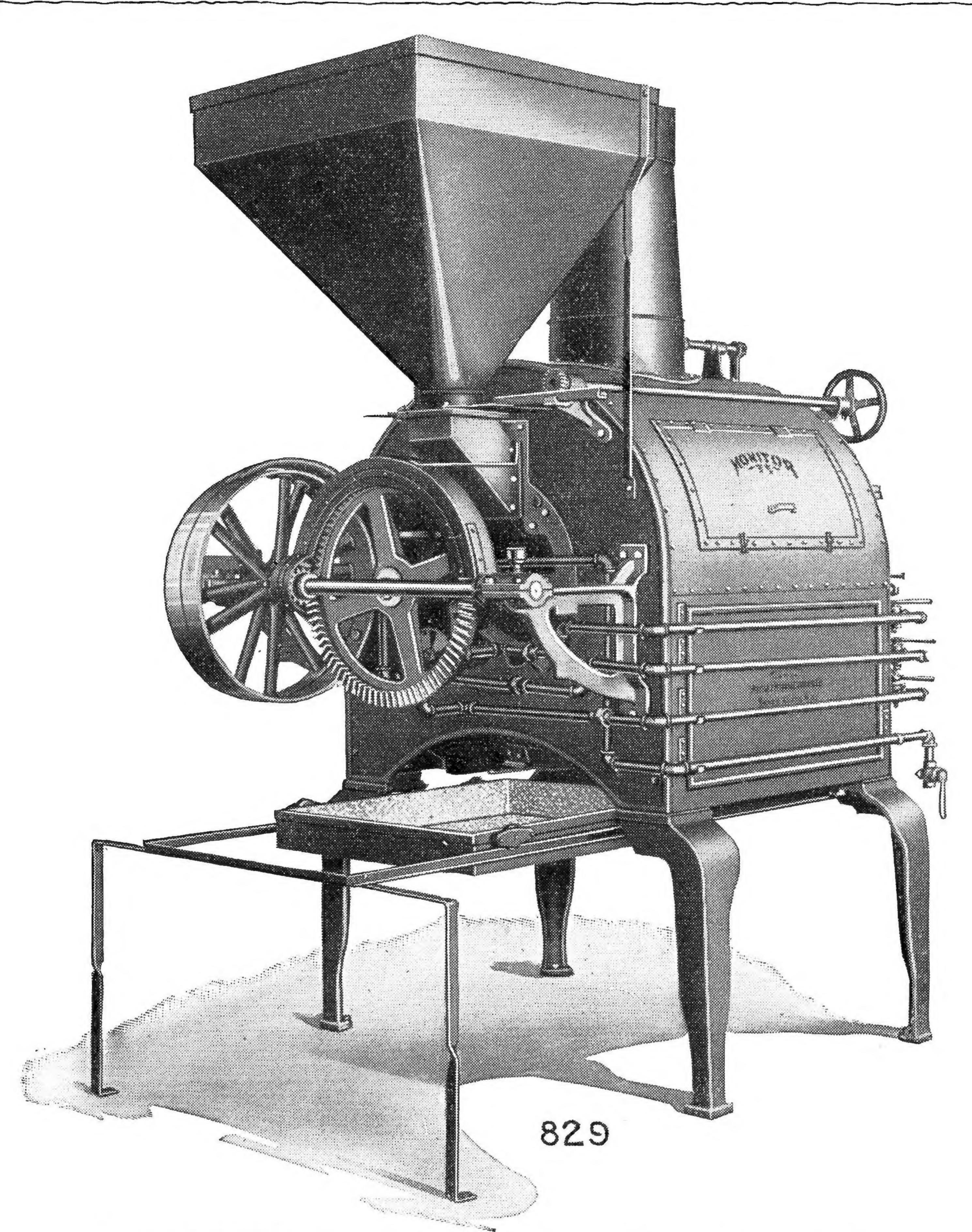
In interior design, flanges are attached to the cylinder drums and to the shaft, which turn and mix the coffee conversely, their peculiar movement so turning the coffee as to give a uniform roast and a clean discharge of the finished roast. The roasting cylinder is enclosed in a heavy cast iron outside shell, which forms an effective heat insulation in combination with the direct flame firing and the forced draft used. The external radiation from the "Monitor" roaster is very little. Cut steel gears are used, providing smooth, quiet operation and years of service. All bearings are massive and, being isolated are unaffected by the heat.

The "Monitor" is designed for all control at the head end. The operator handles the slide controlling hopper outlet (at rear), release gate for cylinder discharge, control valve for air draft, and belt shifter for drive from the front end. The chaff pan under the cylinder is set in position from the front.



## MONITOR Coffee Roasters Nos. 2 and 3

TIEWING from front and side, two large capacity "Monitors"— Nos. 2 and 3. In design and construction both are the same except as to size and capacity—see specifications opposite page. Illustration shows the heavy construction and nicety of arrangement. "Monitors" are built to a rigid standard of high quality in materials, workmanship and finish-sturdy, dependable roasters, easily operated and requiring fewer renewals than any roaster is use. Finish is over a rubbed down surface, in light steel gloss engine enamel—color, green. At front end are seen the three burners, fitted with our perfected air mixers; pilot light; gas pipe and supply valves; levers for operating cylinder dump; hand wheel to rack and pinion, operating charging hopper slide; lever for manipulating air draft control; belt shifting lever for tight and loose drive; also hand wheel to rotate roasting cylinder when power is off. Each "Monitor" is furnished with chaff pan (shunted to rear when roast is discharged), and tracks, also gas piping and fittings ready to connect with gas supply pipe. Roasts are sampled at opening in front, above burner heads. Exhaust pipe stack connection and charging hopper, as shown, are supplied.



## MONITOR Coffee Roasters Nos. 2 and 3

SIDE and rear view showing driving arrangement. Cylinder shaft extends through tail plate to heavily supported, outside bearing. Driving shaft travels in rigid bearings secured to one-piece tail plate. Main driving gears are heavy-duty type, cut steel, accurately finished—these are guarded. Lubrication is from compression grease oilers. Charging hopper slide, controlled from front by hand wheel is to be seen. Access to cylinder is through door in outside cast iron shell, as shown.

SIZE NO.	2	3
Extreme height (including charging hopper)	6'7"	8'4"
Height without charging hopper	5'7"	6'8"
Extreme length including chaff pan ways	6'6"	7"5"
Extreme width	4'8"	5'0"
Size on floor without chaff pan ways	49"x34"	56"x41"
Length added by chaff pan ways	34"	35"
Diameter of exhaust pipe	11"	13"
Size drive pulleys, tight and loose	16"x3"	24"x2"**
SpeedR. P. M. driving shaft	200	220
Speed-R. P. M. roasting cylinder	40	37
Horse power required to operate	2	$2\frac{1}{2}$
Gas consumption, cubic feet, per 132 pound bag		95 to 125
Size of gas supply pipe	2"	21/2"
Average time, minutes to a roast	12 to 18	12 to 18
Capacity, pounds, each charge	50 to 200	60 to 350
Approximate shipping weight	2800	3250
Code Word	Cuact	Cuakd

## MONITOR Roaster, Cooler, Stoner Nos. 1, 2 and 3

(Style B)

THREE in one—this system roasts, cools and stones. Its capacity is charges of 25 to 350 pounds, according to size, and the work is done with an efficiency that is astonishing. So well is it performed that the installation of the machine leads to duplicate installations, the best recommend that can be given. It works like a clock, reaching the pinnacle of simplicity, durability and efficiency.

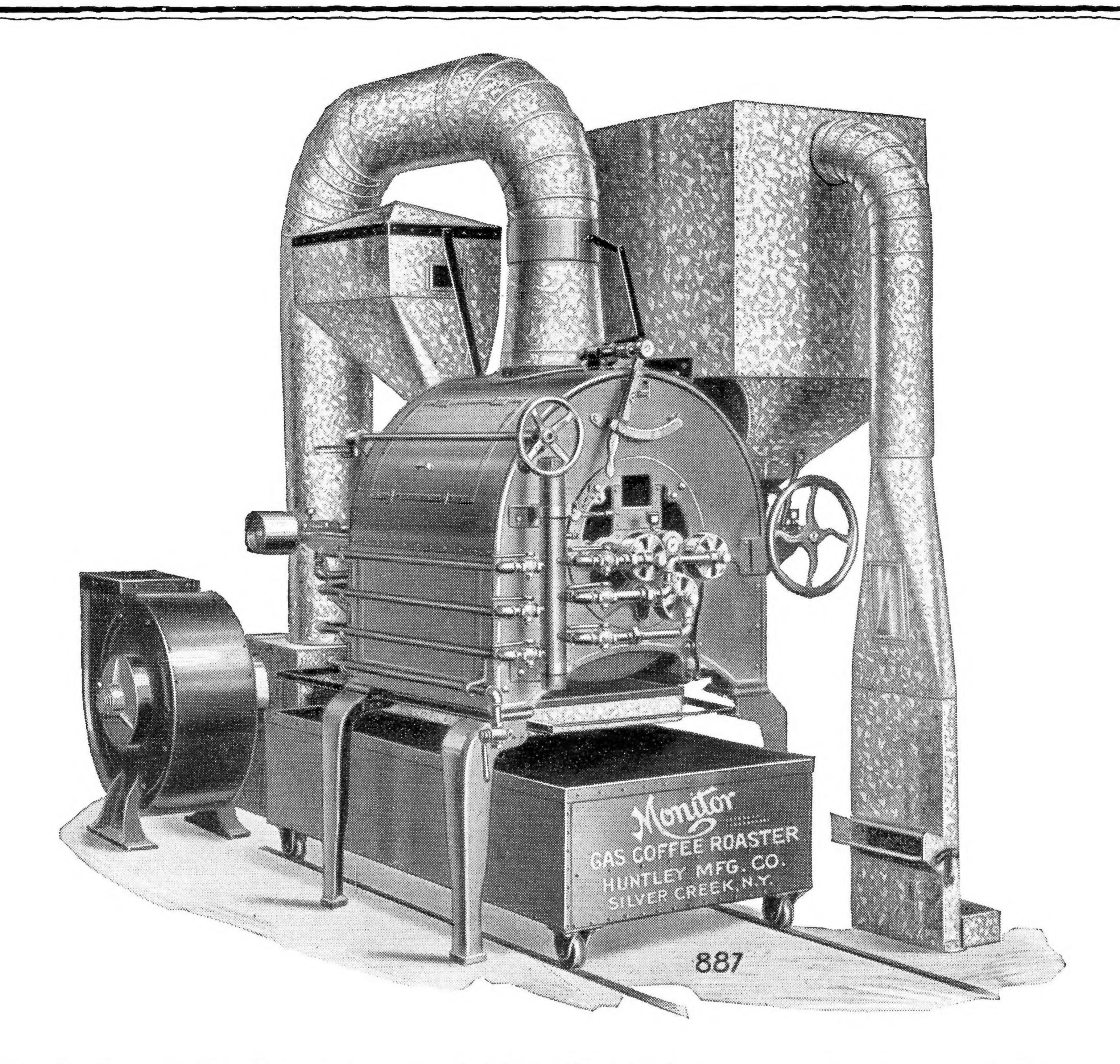
ROASTING—Regularly, and with unparalled economy, it delivers quickly and evenly developed, attractive appearing and pleasing drinking roasts, which give commanding identity to the owner's output; the roasting equals the performance of our commercial outfits—read carefully pages 4 and 5. It has the same exclusive principle of perfected gas flame firing, a pure, odorless heat directly applied in unison with our improved, under-intake, forced draft ventilation—heat and ventilation applied with a simplicity of control and quickness of response unequalled. Roasting cylinder is our exclusive, open perforated design, with interior construction giving transverse motion to the coffee during roasting and a clean discharge of each roast. Chaff and smoke given off in roasting are removed instantly.

COOLING—Less than thirty seconds are taken to set back chaff pan, release the roast from cylinder into cooling car, which is run to suction gate—this opens automatically, engaging heavy suction, which is drawn downward through the roast, cooling rapidly and thoroughly. The large suction fan supplies air draft ample for roasting and cooling simultaneously—while one roast in cooling, another is started.

STONING—After cooling, the car is pushed over to stoning leg gate—through this the coffee is discharged into upward air currents that lift it into storage hopper; stones are not lifted with the coffee, these drop into pocket at foot of stoning leg and are removed by gate release.

This outfit makes a combination so simple to handle, so easy to control and so dependable, that it becomes a source of delight and a maximum of profit to its user. The roasting flames are thrown from mixing valve burners located conveniently at the end of the cylinder, spreading evenly through the entire roasting area. The cylinder shaft is made of high test steel, especially selected to withstand heat, and this is supported in outside, rigid crosshead bearings which are absolutely unaffected by the very light heat radiation. The roasting cylinder is driven from the drive shaft through cut steel gears, high grade and quiet running, and is accurately balanced. All gears are of course darefully guarded. We manufacture all of our own castings, making possible a careful selection of metal and a thorough inspection. These castings are finished in our own shops with faithful accuracy. The endurance built into "Monitor" roasters is of such character as to be unaffected by long years of service.

Any store handling coffee adds to its trade drawing power by installing this machine. It is designed and ornamentally finished so as to fit into the scheme of the modern retail establishment, operating quietly, and producing no smoke or dirt. To make them in character with such surroundings we body finish them with four coat work on a pumiced under surface. Color is a bright, road cart red, trimmed with plain, gold striping with all bright parts highly polished, two coat nickel plated. This does not apply to Nos. 2 and 3. Extra charge for the finish on these sizes. Standard finish of Nos. 2 and 3—green without striping.



## Style B—Self Contained—MONITOR Roaster, Cooler and Stoner

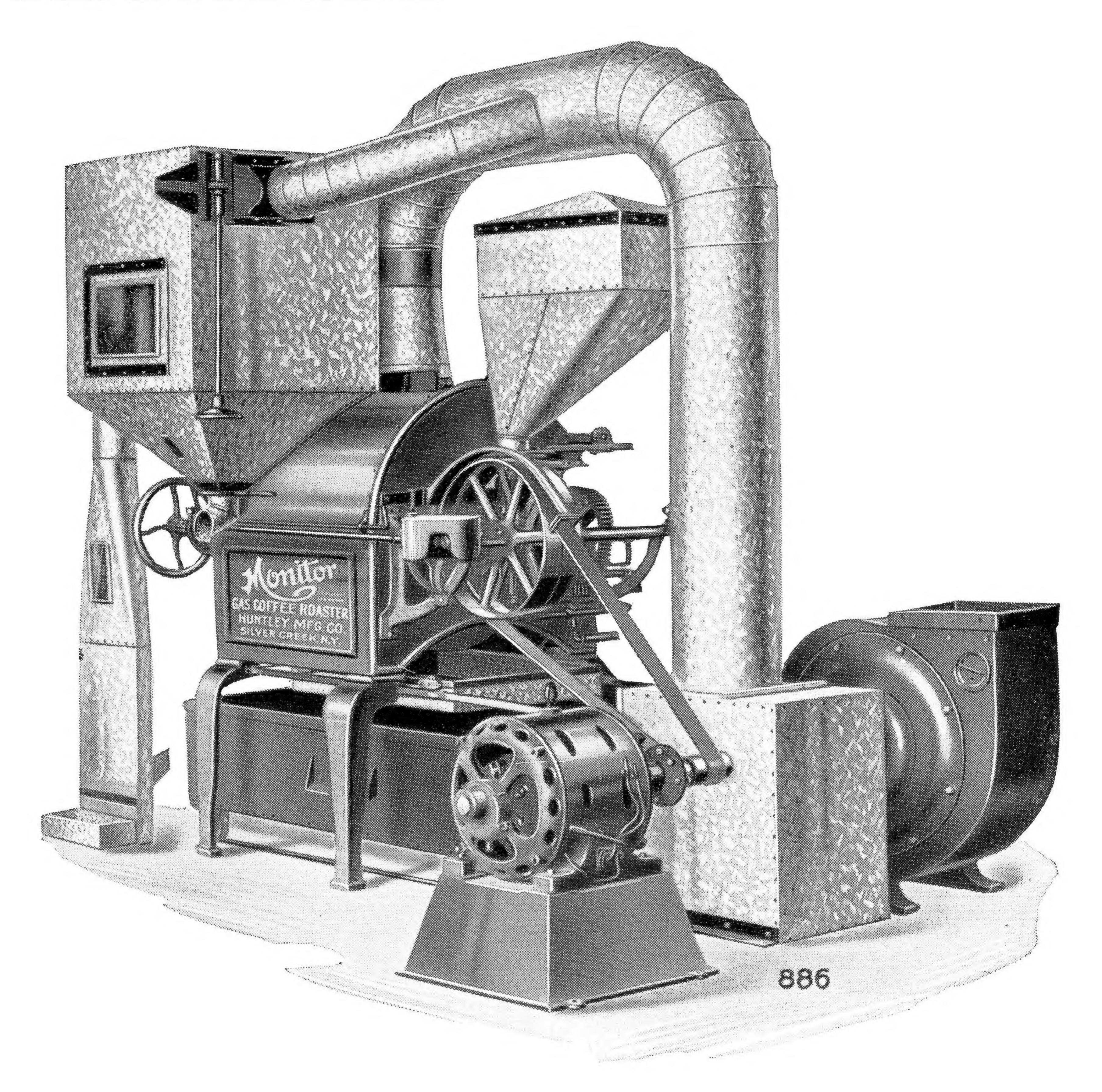
N the Style B machine illustrated on this and the following page, the motor is mounted on a suitable base on the floor, bringing its shaft in direct line with the fan shaft. The two are connected with a flexible coupling, making the fan drive direct connected to the motor. The chief power requirement is in the fan, and this construction insures the fan being held at its speed at all times, with no chance for a loss of speed through belt slippage. This fan runs on ball bearings.

In the old model of this machine there were two belt connections from the motor. One was necessarily a high speed belt connecting the fan, making a very noisy and perhaps more or less dangerous belt. The other was the slow speed belt to the roasting cylinder.

In the new type, there is but one belt connection between motor and machine, and this is a slow speed belt, carrying but little power for the purpose of driving the roasting cylinder.

Many times it will be found more convenient to use the dump cooler rather than the one floor type illustrated. Again, it may meet the requirements better to detach the stoning hopper and hang same from the ceiling. Changes of this kind can always be provided for in the order and the machine is then known as Style BB, to indicate that it is not regular in construction in every way as illustrated.

Attention is directed to the use of an elevator with the No. 2 or 3 sizes for the purpose of feeding the coffee from the floor level to the charging hopper. Where the coffee is brought from above by gravity, this is not necessary but it is always recommended that where the green is on the same floor as the roaster, a feed elevator be ordered to raise the coffee to the charging hopper. This elevator drives from the roaster.



## Rear View of Style B MONITOR Roaster

As noted in a paragraph on page 10, it becomes convenient at times to detach the stoning hopper and hang same from ceiling or perhaps drop the stoning boot to the floor below, making necessary under these conditions, a stronger air current for stoning.

To meet these changed conditions, when necessary, a double fan (two fans mounted in one frame) will be provided, one of which will be used exclusively for stoning and the other for ventilating and cooling.

This gives an independent air action for each function, making it impossible to unbalance the air current by an extra demand for air strength due to the longer lift of the coffee in the stoning operation.

In construction of this kind, the motor will be mounted between the fans on the fan base and direct connected to the fans. The drive from the motor to the roasting cylinder will be provided.

Further, in place of the belt shift employed on the regular Style B, a clutch drive will be placed on the roaster, by means of which the cylinder can be started and stopped without in any way interfering with the motor.

Where only one floor is available, this type of machine is strongly recommended. It can be easily installed, requires no drawings and is a simple compact but highly efficient roasting outfit. It produces the same high quality of roast that has made the "Monitor" famous and will in every way be found extremely satisfactory.

We now use on our roasters up to and including the No. 3 size, a needle valve adjustment for the gas.

This is composed of a spindle with a beveled point, fitting the orifice through which the gas passes to the burner. At the outer end, an adjusting wheel is placed. A lock nut is located just inside of this adjusting wheel, which serves to lock the adjustment in place when made. The operator can open the orifice in the burner so as to meet the conditions of the gas in volume and pressure.

The adjustment is made in an instant, when the lock nut should be set and then the gas turned on and off at the regular valve.

The arrangement adds materially to the control of the gas and tends to more economical consumption.

#### DIMENSIONS

SIZE NUMBER	1	2	3
Extreme height	8'5"	11'6"	13'0"
(without ")	7'3"	8'9"	10'3 1/2"
Height to top of roaster	6'0"	6'10"	7'8"
Extreme length	0 4 4 0 4 5	14'4"	15'10"
Extreme width	6'9 1/2"		9'9"
Size on floor	6'9½"x9'10"	9'0"x14'4"	9'9"x15'10"
Size of exhaust fan outlet		11 1/8 "x14 1/2"	13 %" x 15 %"
Size of pipe from fan outlet	10" Rd.	15" Rd.	17" Rd.
Speed—R. P. M., roasting cylinder		40	38
Horse power required		7 1/2	10
Gas consumption—cu. ft. per bag of 132 lbs		95-125	95-125
Size of gas supply pipe	-4 0.0	2"	2 1/2 "
Ave. time required for a roast in minutes		12-18	12-18
Capacity pounds to a charge	and the same of th	50-200	60-350
Approximate shipping weight		4500	6500
Size of dust collector for Style B		S14	S16

No. 1 finished in red with nickel as described. Nos. 2 and 3 in standard shop finish or can be high finish at extra cost.

## MONITOR Roaster and Cooler No. 0

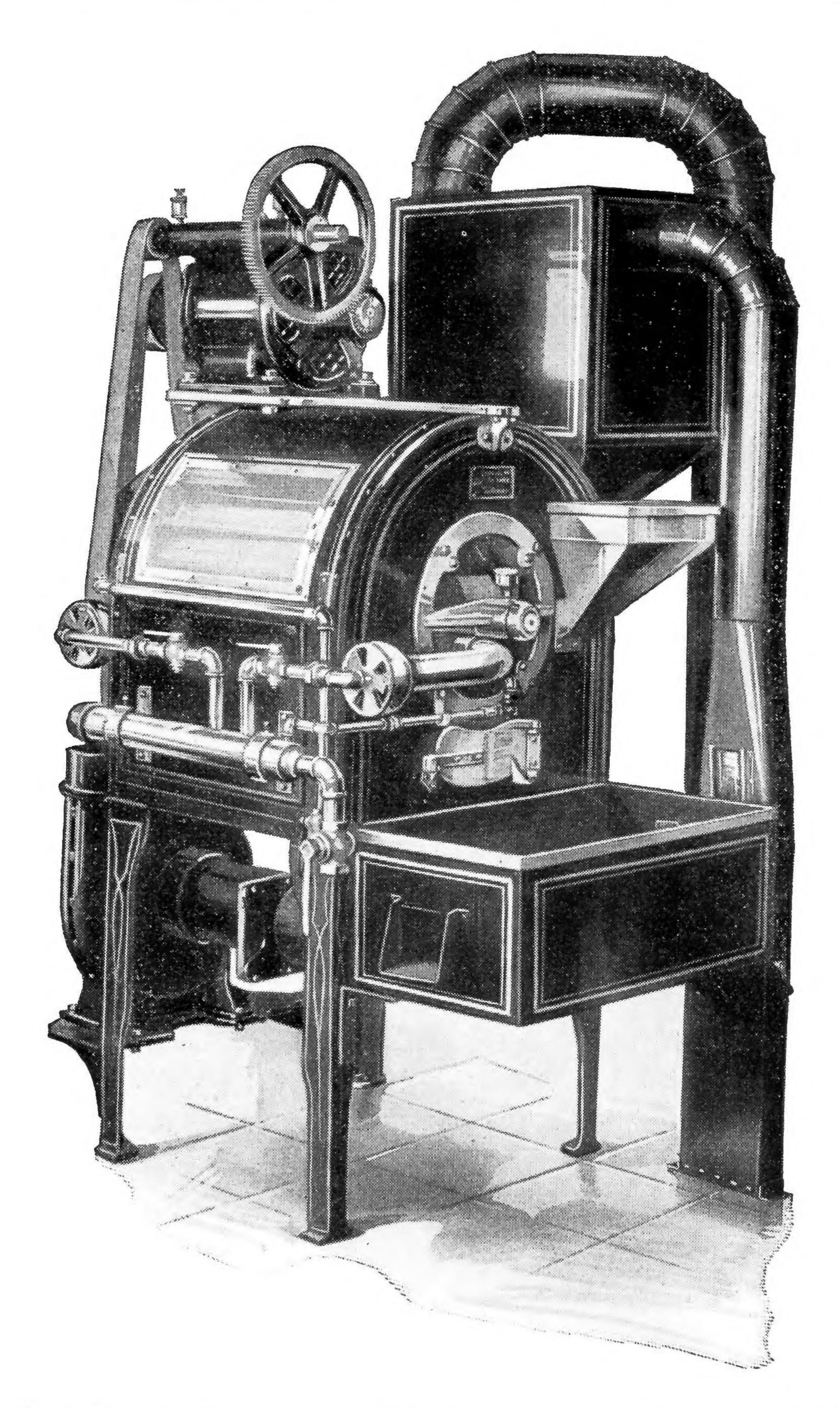
E offer in this machine the leading roaster of the world at its capacity. Small capacity roasting was accomplished before the introduction of the "Monitor" Nos. 0 and 00, but not with the satisfying results obtained on these machines. They are used everywhere and their work makes the results obtained from other makes seem poor indeed. Efficient to the point of perfection, adaptable to a wide roasting range and without a peer in economy, have given them the position of favorite with the trade.

As in the larger models, advantage has been taken of everything which would combine to the advantage of the user. Severe simplicity of design makes for easy adjustment and this, coupled with ease of access, produces a machine that has remarkable wear-resisting qualities. This same idea has been followed in the selection of materials—only the very best grade being used. Particular care has been given in the construction of the cylinder and its carrying shaft. The roasting cylinder is accurately balanced, open design, perforated laterally. It is belt driven from a countershaft which is placed in rigid pillar bearings fastened to the motor base plate. The cylinder itself is supported on a shaft of super-quality steel, which in turn rests in outside, rigidly secured cross head bearings. These are designedly placed on the outside where they are unaffected by the small amount of heat radiating from the cylinder. Too much stress cannot be laid on our interior cylinder construction, giving the coffee a continuous transverse motion with a resulting above par roast and free discharge of the finished product.

We apply the roasting heat in clean, odorless flame directly onto the moving coffee from each end of the cylinder, and the heat is tempered and burnt gasses, smoke and chaff are instantly removed by our forced under draft ventilation. Heat and ventilation requirements are met by instant control of regulation. Quick, uniform heat penetration is a "Monitor" feature and the invariable results of these features are roasts which are unequalled for uniformity, tastiness and cleanliness. Such roasts are trade producers and builders. Further information on direct flame roasting is given on pages 4 and 5.

Note the compact labor and time saving construction. Loads and discharges (while in motion) from cylinder into stationary cooling box in front. Air suction for cooling is under gate slide control, giving quick and even results. The fan has ample capacity for roasting and cooling simultaneously. While one roast is cooling another is being taken.

This model is so finished as to be worthy of a place in the most modern retailing establishment. Body finish in four coat work, over pumice-rubbed surface; color—bright road cart red, offset with plain gold striping, bright parts to coat nickel plated, highly polished; it presents an ornamental, finished appearance suitable for any setting. It creates no smoke or dirt and is remarkably quiet, handling easily, and a regular "old faithful" in reliability.



## MONITOR Roaster, Cooler and Stoner No. 0

Can be furnished without stoner if desired.

OMPLETE, self-contained, direct-connected outfit, ready to attach electric wiring, gas intake pipe and exhaust pipe from fan to chimney or other vent. View from front end and side, showing motor secured to heavy, nickel plated base plate, driving by belt to fan and from rawhide pinion to cut-steel gear on counter—from counter by belt to cylinder. Charging hopper, cooling box, stoning leg and hopper are operated by conveniently located slides and valves. Observe the convenient position of mixing valve burners at each end, also removable nickel plated section of shell giving access to cylinder. Cylinder loads and discharges while in motion. Sampling, cooling and stoning performed at front end.

Extreme height	Height to top of roaster	4'7"
Extreme length 4'8"	Extreme width	4'4"
Size on floor	Height to top charging hopper	4'1"
Size gas supply pipe 1"		6"
Speed—R. P. M. roasting cylinder		50
Horse power required to operate		1
Gas consumption, cubic feet per bag of I	132 pounds	100 to 125
Average time, minutes, to a roast		12 to 15
Capacity, pounds, each charge		10 to 40
Approximate shipping weight		1550
Code Word		Cryej